



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Joe'Mar Hooper, MPA  
Health Operations Administrator

[www.milwaukee.gov/health](http://www.milwaukee.gov/health)

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

## Routine Food

PARK PLACE HOSPITALITY LLC  
HILTON GARDEN INN  
11600 W Park Pl  
Milwaukee, WI

**8/3/2015**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:**  
**\$107.00**

### CDC Risk Code Factor Violation(s)

| Code Number         | Description of Violation                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | Correct By |
|---------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| 3-502.11            | Chicken breasts, pork chops and steaks are being par cooked for parties. Seared, cooled and then recooked the day of the event. Apply for a variance with the Health Department, contact Julie Hults at 286-5746 and apply/pay the fee for a variance with the City Clerks office.<br>The following food processes require a variance.<br>e.                                                                                                                                                                                                                                                                                                 | 8/17/2015  |
| Cross Contamination |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |            |
| 3-304.11            | 1. A pan of soiled knives was in the kitchen. Rewash and store clean.<br>2. At the warewashing area the clean sanitized drainboard is dirty and contains a jacket and multiple bins on it. Keep this drainboard clean at all times.<br>3. Clean trays of utensils were stored on the dirty drainboard of the 4 compartment sink. Store clean utensils in a clean area.<br>4. Both ice makers in the rear area have mold in them. Also clean the air filters on them. Clean and maintain.<br>5. The one soda line at the bar has mold in it. Clean and maintain.<br>Food equipment must be clean and sanitized before used with food. Repeat. | 8/3/2015   |



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#### Improper Hold

|          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |          |
|----------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| 3-501.16 | Cold holding violations in multiple areas: the BevAire cooler had noodles at 50F. See equipment order. Move noodles. Tortellini in the small cookline freezer was 46F. Tortellin disposed. See equipment order. At the salad bar both sides were holding foods at temps over 41F - cut fruit 58.8F, garbanzo bean salad 52F, chicken salad 51.2F, diced turkey 65F, dressings 62F. Repair salad bar. Also see equipment order. Dispose of food items as needed and discussed. Potentially hazardous food must be held cold at 41 degrees or below. Repeat. | 8/3/2015 |
| 3-501.17 | Undated foods included corn beef, mashed potatoes, and deli meat (sliced and chunks). Food either dated or disposed. COS<br>Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. Repeat.                                                                                                                                                                                                                                    | 8/3/2015 |
| 3-501.18 | Many expired foods in various coolers include citrus de gallo 7/24, tuna salad 7/25, cecsar salad dressing 7/22 made with raw egg, diced turkey 7/20, 2 tubs of crab legs 7/25, pasta 7/22. Food was voluntarily disposed. COS<br>Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed Repeat.                                                                                                                                                                                       | 8/3/2015 |

#### Personal Hygiene

|          |                                                                                                                                                                                                                                                         |          |
|----------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| 2-401.11 | 3 open beverages at the main kitchen cookline that were uncovered and on a shelf over food being prepped. Keep beverages covered and away and off of prep surfaces. COS<br>Employees may only eat in designated areas not in the food preparation area. | 8/3/2015 |
| 5-205.11 | The handsink to the right of the main kitchen cookline was blocked by 2 rolling bins and a dirty plumbing pipe was in the sink. Repeat. COS<br>Handsink was not available for use. Make sure the handsink is always available.                          | 8/3/2015 |

CDC Risk Violation(s): 7

#### Good Retail Practice Violations(s)

| Code Number | Description of Violation                                                                                                                                                                                                                                                                                      | Correct By |
|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| 3-306.11    | 1. The sneeze guards in the salad bar are present but are raised to that they are ineffective. Lower salad bar, soup and dessert guards down so that they are effective.<br>2. Bacon bits, croutons and craisins are on the counter. Place them under a sneeze guard. Provide effective food shields. Repeat. | 8/17/2015  |
| 4-501.11    | Repair the following pieces of equipment:<br>1. The upright cooler at the cook to order line.<br>2. The freezer at the cook to order line.<br>3. Both sides of the salad bar.<br>So that proper temperatures are held as required.                                                                            | 8/17/2015  |
| 6-501.111   | Fruit flies by the ice machines and an occasional one at the bar.<br>Provide effective pest control methods to eliminate pests. Repeat.                                                                                                                                                                       | 8/17/2015  |



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6-501.114

1. Clean the keg storage unit at the bar.
2. At the main soda station clean the floor, remove napkins and duct tape from the drains and seal off properly. You can use an expanding foam, it just needs to be smooth and cleanable.

8/17/2015

Good Practice Violation(s): 4

Total Violations: 11

**Notes:**

FDK ok  
cfm - see special

Both dishwashers passed.

On 8/3/2015, I served these orders upon PARK PLACE HOSPITALITY LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature